

FOREIGN GOSSIP.

In Berlin every carcass sold to be eaten is microscopically tested.

Earl Godwin was the first British statesman. He was the father of Harold, the last King of England of the Saxon race.

A series of experiments lately carried out upon fishing vessels in the North Sea, with a view to lighting them by electricity, proved very satisfactory.

A Russian inventor has devised means of so impregnating wood with a certain chemical that matches made from it can be used several times over.

A youth in Bohemia, being imprisoned for five years for theft, spent them in making a straw watch, five centimetres in diameter. It was an example of patience and ingenuity without a parallel.

In the public baths of Bremen, built in 1877, at a cost of \$125,000—mostly subscribed by private bounty—a bath, with all the conveniences of a private house, may be had for twenty-five cents, and one with all that is really necessary for six cents.

A London society for the suppression of mendacity has handed over two hundred thousand letters to a committee, in consequence of which over sixty thousand professional vagabonds and impostors have fallen into the hands of the police.

Medical studies appear to be too severe for the average woman. In England, according to the census of 1881, the number of women physicians was twenty-five. From 1880 to 1884 eight had been placed in the lunatic asylum, and at the end of last year three were under treatment.

At the German naval port of Wilhelmshaven, on the North Sea, a number of laborers who were engaged in cleaning the iron hull of a steamer at the mussels they found clinging thereto. The consequence was that nineteen of the men were taken violently ill, with unmistakable symptoms of poisoning, and in the course of few hours four of them died.

The heavy copper consumption of India is due largely to a religious rite of the natives. At certain seasons of the year small cups of sheet copper about an inch in diameter and an inch and a half deep are filled with rice, and are thrown into the river as an offering, with religious ceremonies. The quantity of copper thus annually consumed is heavy, India sheets being an important article of commerce.

Music from gas is the latest English invention. It is called the pyrophone. Its compass is three octaves, with a key-board, and it will be played in the same manner as an organ. It has thirty-seven glass tubes, in which a mixture of gas jets burn. These jets, placed in circles, contract and expand like the fingers of a hand. When the small burners separate the sound is produced; when they close together the sound ceases. The tone depends upon the number of the burners and the size of the pipes in which they burn, so that by a careful arrangement and selection all the notes of the musical scale may be produced in several octaves. Some of the glass tubes in which the jets burn are nearly eleven feet high.

The new French Chamber will now cost the country nearly three millions sterling yearly, owing to the number of Deputies having been increased from 557 to 584. The Chamber of Deputies receives £3,000 a year, and the salaries of the Deputies alone amount to £290,000, the remainder of the sum being required for subordinate official salaries, printing, warming and lighting, repairs, etc. Besides their salaries, the Deputies get various official "pickings," such as gratuities for serving on commissions of inquiry and free railway passes.

ST. PETERSBURG.

How People Live and Lodge in the Great Russian Capital.

The really mysterious element of life in St. Petersburg is one that transcends Western experience. Below the outward forms of things you enter an atmosphere in which thought seems limited by new laws. Out of novel habits, strange customs, hereditary legacies of the intellect in which you have had no share, the fancy makes a stair for you into another plane. The differences you encounter everywhere are unlikeliness not between Aryans and Aryans, but between Europe and Asia on the one hand, between a new and an old civilization on the other. Readily would the native help you in your bewildered state, were it within his power, but the abnormal to him is the normal to you. You call upon him to look, and he sees nothing. Your eyes are not his eyes, and the novelties you italicize his daily commonplace. So that in time your surprise becomes less demonstrative, if not less acute. In time your diary is content to hold the mirror up to nature. "The Municipal Council," for example, "has just fixed the price of bread for the next twelve months."

"The Dots, published for improper tendencies, by an order depriving it for six months of the right to publish," they say. "The authorities about to raise money by imposing a tax on all foreigners resident in St. Petersburg."

"Newspapers contain appeals on behalf of poor families in the Capital." "A well-known police official purchases the wife of a subordinate for ten thousand roubles." "Newspaper proprietor excited to a northern province for having published a cartoon representing, in a series of nine views, the torments of a dog attacked by a wasp, and finally forced to retire in his kennel; the whole without headline, but believed in official circles to be an allusion to the Tsar's enforced retirement to Gatchina."

"Householders warned that the morning is the 'name-day' of the Empress, and that they must celebrate on the occasion—that is to say, hang out banners and burn lamps—or pay a heavy penalty." And thus it runs on, this record of events, a new story of familiar experience to the native Russian, but to the foreigner a tale of doings in a world all other than his own.

It may be well here to remind the reader that the habit of living in lodgings is general in St. Petersburg. So far as Russian life is a business, the term "lodgings" is hardly used. The English word corresponds with the etymological "or," "home," and it therefore without the usual association with it in the West. In the capital a man who lives in his own house occupies little more than a room of it, or sleeps in a palace. Some of the richest families are content with lodgings, and but few of them need the apartments which constitute a St. Petersburg flat. This is in itself singular, but to the foreigner a tale of doings in a world all other than his own.

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and persons. The finest apartments are on the ground floor; the poorest are reached by ascent of from ten to twelve stories. A suite of six rooms suffices for the wealthiest lodgers who have no palace of their own. Two or three supply all the needs of the well-to-do tradesman and his family; the majority of professional men who are bachelors, nearly all teachers and students, and a large class of officials find themselves amply accommodated by a single apartment. The cost of lodgings depends, of course, upon such elements as situation, number and furnishing of rooms, height of flat and service. As a rule, it may be said that, taking into consideration the general purchasing power of the money expended—a precaution consistently neglected in international comparisons of this kind—house rent is somewhat higher in St. Petersburg than it is in Paris or London.

I offer these details simply in order that the reader may be the better prepared for a singular custom to which I here invite his attention. Rent charges in Russia are invariably exacted "in advance." Even when a lodger surrounds himself with luggage valuable enough to yield the amount of a whole year's arrears. Upon personal property of this kind there can be legally no lien. The same Russian law which hampers foreigner and native alike with the police surveillance of passport regulations, seizing every opportunity to throw obstacles in the way of free movement, gives to the lodger the fullest right to carry off his luggage in the teeth of an irate landlord claiming for the amount of an unpaid bill for any forcible detention of property in such cases is treated by the courts as a quasi-criminal offense. How easy it is, under these circumstances, to attach to a whole class an undeserved stigma of dishonesty, or of suspicious distrust of their fellow-beings, will be at once seen. The law itself is an interesting survival; its origin, as a defense of personal rights in the country where the modern ukaz so frequently ignores them, must be as deeply in historical causes as the democratic period itself.—Edmund Noble, in Atlantic.

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THE OPEN GRATE.

Before the snapping glowing grate, We sit, my wife and I together, And happy in our little state, We sit this dull November weather.

There's nothing like a blazing fire To make a man feel blithe and jolly, To raise his drooping spirits higher And drive away his melancholy.

And we enjoy, my wife and I, Our cheery fire when darkness hovers, And while the cold winds moan and sigh We sit there like a pair of lovers.

I sometimes think that there must be Some subtle witchery about it, But this I know, I can not see How we could ever do without it.

So every night it's lighted now, For thus we both of us have willed it, And every night we have a row To settle which of us shall build it.

—Somerset Journal.

A TALE IN THREE CHAPTERS. (Cleveland Leader.)

Rev. C. D. Bunn is a remarkably eloquent and witty member of one of the New England Conferences of the Methodist Episcopal Church. He has a peculiar drawl, which adds much to the mirth-provoking character of his sayings. He is, withal, exceedingly bald and much addicted to smoking. When he preached in the young men of his acquaintance used to chaff him a great deal for the sake of drawing him out. One day he was asked how it happened that some men grew very bald at so early an age, while others were well covered. "Well," said he, "some people's heads run to hair and some to brains."

At the Northport camp-meeting one day a brother was walking about in the woods, meditating upon a sermon, when he saw smoke curling up from the roots of a large tree that had been leveled by a storm. Mounting the trunk he crept cautiously along and peeped over the end. There sat Brother B, pulling away at a T. D. pipe.

"Who! Only 'steen cents a peck." The good brother was very much shocked, and hailed him with: "Hello, Brother Bunn! Are you offering incense to the devil?" Brother Bunn slowly lifted his eyes to the intruder's face, settled back into his old position and drawled out: "Ya-as. But I didn't know he was so near."

One Price Only. "Schentlemans, schoot walk in and look to dese vint gar." "How much is this overcoat?" "Twenty tollars for dot overcoat, and dot was making you a bresent of dot overcoat."

"That's too high." "I deils you mister Gilhooly, I have only von price, I never dander. Choost read dot sign on der vall 'Fixed Prices.'"

"O, that means you fix the prices to suit yourself. Twenty tollars for dot overcoat. I believe you heard me ven I tole you I had only von price, twenty tollars."

"It's not worth seven and a half." "Mose Schentlemans, eagerly: 'Will yer give dot?'" —Teezus Siftings.

Not Familiar with Them. Miss Clara—Can you call the names of the different stars and constellations, Mr. Featherby? Featherby—Oh, yes. There is the North star and the evening star and the Great Bear and the Little Dipper and the Milky Way, and all the rest. Oh, yes. Miss Clara—The Great Bear is called Ursa Major, is it not?

Featherby—Oh, you mean do I know botanical names? I am ashamed to confess I do not.—N. Y. Times.

The Hospitable Farmer. "This," said Farmer Hayseed to his city guest, as he pointed to a large field, "is where we keep our bull."

"And are we going to be there?" asked the guest. "Yes, but you need not be afraid. He is as gentle as a lamb except when he sees bright red. If you will take this chalk and chalk your nose we can pass through in safety."

The Amicities of Life. "You are a liar, sir." "You are a gentleman." "Ah!" returned the first speaker, mollified. "I was mistaken. Please accept my apology." "Don't mention it," replied the other, curiously. "I was mistaken, too!" —N. Y. Graphic.

HOME AND FARM.

—Shearing lambs in midsummer is claimed by English farmers to greatly increase the growth of the carcasses.

—Too much grain is often sown when seeding and too little grass seed. These are two common errors.—Toledo Blade.

—Pound Cake: One cup of butter, six eggs, half a cup of sugar, one pint of flour, three-quarters of a teaspoonful of baking powder. Bake fifty minutes.—The Household.

—Sweet Potatoes: It is sometimes recommended to dry this vegetable for winter use, which is done in this way: First boil them in very little water or steam until tender; remove the skins with any defects, slice rather thin and dry in an oven or dry-house.—Field and Farm.

—Gingerbread: One-third cup of sugar, fill the cup with molasses stirred down to the sugar, a scant half-cup of butter, one-half cup of sour milk, one teaspoonful of soda, one egg, two cups of flour (solid), and a dessert spoonful of ginger. Beat thoroughly, and bake in a round two-quart pan.—The Caterer.

—For family use celery may be trimmed as if for sale, and packed into a box with damp moss, rather closely, and, of course, standing upon its root ends. A few dozen bunches can also be kept in excellent condition by standing them into a water-tight tub or tub with about an inch of water in the bottom.—N. Y. Examiner.

—The keeping qualities of apples are, in large part, dependent on the soil where they are grown. Those matured on a heavy soil keep better than those grown on sandy soil. It is well to place the preserving kettle where there is no danger of burning, but where the boiling is continuous. The long boiling causes the color to become a rich red. An inferior marmalade may be made by leaving the skins and cores and pressing through a sieve, proceeding as above.—Boston Budget.

—Quince Pickles: Wash, peel, quarter and core the quinces. For seven pounds of the fruit allow three and a half pounds of sugar, half an ounce of white cloves, half an ounce of stick cinnamon, a little white allspice, a blade of mace, and one pint of pure vinegar. Boil the quinces gently for fifteen minutes in just water enough to cover them; boil the vinegar, spices and sugar together for five minutes; strain the quinces and put them carefully in the simmering syrup of vinegar, sugar and spice, and boil gently for five minutes; put into jars, covering as soon as cold.—Rural New Yorker.

—Quince Marmalade: Boil the quinces until they are soft, then peel them and run them through a sieve or on a grater. To each pint of pulp allow one pint of sugar and boil for two hours, stirring frequently. It is well to place the preserving kettle where there is no danger of burning, but where the boiling is continuous. The long boiling causes the color to become a rich red. An inferior marmalade may be made by leaving the skins and cores and pressing through a sieve, proceeding as above.—Boston Budget.

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JOHNNY'S INQUISITIVENESS.

How a Precocious Youngster Discovered a New Kind of Dirt.

On a train up in Wisconsin was a small boy from Chicago and his large mother. They had been visiting some country relatives, and the large mother was evidently afraid the small boy had acquired bad habits and other parasites while playing with his country cousins, for she got his head down upon a newspaper in her lap and held it close to the window, and began to look around in the hair as if she had lost something. Every few seconds Johnny raised his head and inquired in a loud voice:

"Ma, what you doing?" "Hush, Johnny," his mother whispered. "I am looking for dirt."

Then Johnny resigned himself to his fate, only to rise up again in a few seconds, and exclaim:

"Ma, do you find any dirt?" "Sh-h! Lie down, Johnny," was the good mother's reply.

Two seconds passed, and the inquisitive boy bobbed up his head once more, saying:

"Ma, I want to see the dirt." "Be still, child, sh-h!" whispered the industrious mother.

Down went the little head, but it could not rest in peace. The eyes in it rolled around curiously, and soon it bobbed up again, and the boy's gaze fell upon the newspaper.

"Say, ma," said the amazed Johnny, in a voice so loud that the passengers all turned to listen.

"What, child?" "I say, ma—it's awful queer dirt that's got feet, ain't it?"—Chicago Herald.

A French Railway Incident. A murderous attack was made by four men a few days ago on a passenger in the morning express running between Paris and Brussels. A gentleman, who entered a first-class compartment was followed by the four men, who had previously attracted the attention of the station-master as suspicious-looking characters, so much so that he had warned the guard to keep an eye on their movements during the journey. No sooner had the train started than the strangers produced playing cards, and asked the fifth passenger to join in the game. The gentleman declined, and the ruffians set upon him, and were about to thrust him out on the railway track when the guard suddenly appeared. On his arrival one of the sharper sprang through the open doorway, and has not since been heard of. The three men now faced the guard and passenger. The last named happened to have about him a revolver, which he had hitherto been unable to present. On its appearance the trio at once gave up. At the first station they were handed over to the police.—N. Y. Post.

Ancient Bridges. The first bridges were of wood, and the earliest of which we have any account was built in Rome 500 B. C. The next was erected by Julius Cesar for the passage of his army across the Rhine. Trajan's great bridge over the Danube, 4,770 feet long, was made of timber, with stone piers. The Romans also built the first stone bridge, which crossed the Tiber. Suspension bridges are of remote origin. A Chinese one mentioned by Kichen was made of chains supporting a roadway 80 feet in length, was built A. D. 65, and is still to be seen. The first large iron bridge was erected over the Severn in 1777. The age of railways has brought a remarkable development in this branch of engineering, especially in the construction of bridges of iron and steel.—Boston Budget.

—An artful minister's wife fractured a mumm social the other evening and added \$147.83 in fines to the church treasury by casually remarking that she had seen a lovely new bonnet up stairs in the dressing room asking whose it was. Every lady in the room responded: "It's mine!" and then they all said other things, so that their husbands had to borrow car fare to get home.—Sunderland Echo.

Facts for Families. In order to cook your hare, you must always first catch it. It is much easier to catch a cold than to catch a hare. To get rid of a cold, always use Red Star Cough Cure. To get Red Star Cough Cure, only requires twenty-five cents.

—A Brooklyn carrier-pigeon, started on a fly to Washington, was picked up three hundred miles from land by a vessel, taken to Liverpool, and returned to its owner on the return trip of the vessel.—Brooklyn Eagle.

—A short distance from St. Paul is a point where the observer can look into five counties. A town has been lately started there, which it is expected will some day rival St. Paul and Minneapolis.—Chicago Herald.

THE MARKETS. NEW YORK, December 8, 1885. CATTLE—Native Steers.....\$4.00 to \$5.35. COTTON—Middling.....95 to 96. HOPS—Good to Choice.....3.50 to 3.75. WHEAT—No. 2 Red.....82 to 83. OATS—Western, Mixed.....25 to 27. POTATOES—Standard Maine.....9 to 10. CORN—No. 2 Mixed.....50 to 52. BUTTER—Choice Timothy.....12 to 13. EGGS—Fresh.....19 to 20. LARD—Standard Mess.....9 to 10. RICE—Clear 100.....5 to 6. FLOUR—High Grades.....4.40 to 5.00. HOGS—Good to Choice.....4.00 to 4.25. SHEEP—Fair to Choice.....3.50 to 3.75. LAMBS—XX to Choice.....3.50 to 3.75. WHEAT—No. 2 Red Winter.....81 to 82. CORN—No. 2 Mixed.....50 to 52. OATS—No. 2.....25 to 27. TOBACCO—Leaf.....3.00 to 3.50. BUTTER—Choice Timothy.....12 to 13. EGGS—Fresh.....19 to 20. LARD—Standard Mess.....9 to 10. RICE—Clear 100.....5 to 6. FLOUR—High Grades.....4.40 to 5.00. HOGS—Good to Choice.....4.00 to 4.25. SHEEP—Fair to Choice.....3.50 to 3.75. LAMBS—XX to Choice.....3.50 to 3.75. WHEAT—No. 2 Red Winter.....81 to 82. CORN—No. 2 Mixed.....50 to 52. OATS—No. 2.....25 to 27. TOBACCO—Leaf.....3.00 to 3.50. BUTTER—Choice Timothy.....12 to 13. EGGS—Fresh.....19 to 20. LARD—Standard Mess.....9 to 10. RICE—Clear 100.....5 to 6. FLOUR—High Grades.....4.40 to 5.00. HOGS—Good to Choice.....4.00 to 4.25. SHEEP—Fair to Choice.....3.50 to 3.75. LAMBS—XX to Choice.....3.50 to 3.75. WHEAT—No. 2 Red Winter.....81 to 82. CORN—No. 2 Mixed.....50 to 52. OATS—No. 2.....25 to 27. TOBACCO—Leaf.....3.00 to 3.50. BUTTER—Choice Timothy.....12 to 13. EGGS—Fresh.....19 to 20. LARD—Standard Mess.....9 to 10.